

Dessert Ideas Menu

House-Made Cookies

- Super Chocolate Chip **\$2 ea**
- Oatmeal Cranberry Almond Toffee
- Add Gluten-Free Peanut Butter Cookies **\$3 ea**
- Add Gluten-Free, Tree Nut-Free, and Peanut-Free Pepita Butter Cookies **\$3 ea**

Homemade Ghirardelli Chocolate Espresso Brownies

- Peanut Butter, Caramel Pecan, or Straight-Up Chocolate **\$4 ea**

Caramelitas

\$4 ea

Cookies and Brownies

- Chef's Assortment **\$4 ea**

Miniature Pastries

- Cream Puffs, Éclairs, and Cannoli Freshly Made with Real Italian Ricotta **\$6 ea**

Cheesecake Bites

- Raspberry **\$4 ea**
- Chocolate Drizzle

Cheesecake, Chocolate Cake, or Pound Cake Parfaits

\$5 ea

Overflowing Fresh Fruit Platter or Fresh Fruit Salad

\$4 ea

Fruit Kabobs

- Chocolate-Drizzled Fruit Kabobs **\$4 ea**
- **\$5 ea**

Chocolate-Dipped Strawberries or Pineapple

\$2 ea

Chocolate Mousse Tarts

\$5 ea

Stations

- Smoothie, Milkshake or Sundae Bar **\$8-12 ea**
- Waffle Station
- Chocolate Fountain



Bars & Brownies

\$3.50 ea

- Lemon, Magic, Pecan, and Raspberry Bars
- Chocolate Brownies

Cupcakes

\$4 ea

- Coconut, Vanilla, Chocolate, or Carrot Cake



We are happy to make menu variations and substitutions to work with special dietary needs. Ask us about our Vegetarian, Vegan, Gluten-Free, and Dairy-Free menus. Tableware is also available. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.